

# NEW YEAR'S EVE

## FOR THE TABLE

OYSTERS dozen for 38/half dozen for 21

served with cocktail sauce, mignonette, fermented hot sauce

### FIRST

RAVIOLO

crispy panchetta, truffle cream, ricotta filling, egg yolk

SCALLOPS

bacon confit scallops, roasted parsnip, pear brandy butter sauce

BEEF TARTARE

beet pavé, salt roasted golden beets, candy cane beet salad & carrot "yolk"

FRENCH ONION SOUP

beef broth, gruyère cheese, croutons, herbs

### SECOND

Included with 4 course selection

SEARED FOIE GRAS

grape gastrique, toasted hazelnut, rosemary honey

LOBSTER AND CLAM BOUILLABaisse

tomato saffron clam broth, braised leek, burnt lemon

### MAINS

CHICKEN NORMANDY

brandy and apple cream, roasted potato & squash

FILLET OF STRIPLOIN

béarnaise, duck fat mashed potato, rosemary roasted carrots

COD AND CAVIAR

Icelandic cod, Champagne beurre blanc, sturgeon caviar, fennel

rösti potato, coriander roasted squash

SMOKED CAULIFLOWER CASSOULET

fava bean tomato stew, caramelized fennel, plant based sausage

### DESSERTS

CHERRY NAPOLEON

Cognac cherries, pastry cream, hazelnut phyllo pastry

CHOCOLATE MOELLEUX

molten chocolate cake, raspberry gel, white chocolate powder

3 course \$85, \$135 with wine pairings

4 course \$105, \$165 with wine pairings